



## **Giancarlo's 'Piemonte on a Plate'**

26<sup>th</sup> January from 7 pm

Join Giancarlo as he presents the food of Piemonte with a typical four-course dinner from this mountainous region of Italy. High up in the northwest of the country, Piemonte is known for its rich and warming dishes as well as its intense red wines such as Barolo. On the night, along with a sumptuous menu, Giancarlo will hold a masterclass on how to make the perfect Piemonte-style risotto too.

### **Menu**

#### **Bagna cauda with crudites**

A warm, creamy, anchovy and garlic dip with raw vegetables

#### **Gnocchi di castelmagno e tartufo nero**

Potato gnocchi with castelmagno cheese and black truffle

#### **Brasato al barolo con polenta**

Braised beef with barolo wine on soft polenta

#### **Bonet al cioccolato**

A rich chocolate and Amaretti dessert from the region

Wines from the Piemonte will also be available on the night

4 Courses for £48 pp

Call 01628 788500 to book

\*Drinks charged extra. A discretionary 12.5% service charge will be added to your bill.